



HOLIDAY & NEW YEARS CATERING

REHEATING INSTRUCTIONS

IMPORTANT:

Remove everything from the refrigerator and allow to come to room temperature before reheating.

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SOUPS

CHICKEN WITH MATZO BALLS CHICKEN VEGETABLE SOUP PUMPKIN & BUTTERNUT SQUASH

Bring soup to a simmer in a saucepan over medium heat. Cover and leave on lowest heat until ready to serve. Sprinkle with finely chopped parsley or dill.

STARTERS

COLD HORS D'OEUVRE

Serve at room temperature.

HOT HORS D'OEUVRE

Place in preheated 450°F, uncovered, for 4-6 minutes.

GRILLED SHRIMP ADRIATIC

Can be served at room temperature or sautéed for 2 to 3 minutes in a dry, hot skillet.

MEAT | PROTEINS

BRISKET

Bake, covered, in a preheated 350°F oven, for 20 to 30 minutes. Quantities over 3 pounds may take 10 to 20 minutes longer. Can also be reheated on top of the stove in its own gravy.

BRISKET GRAVY

TURKEY GRAVY

GIBLET GRAVY

On top of the stove, over low heat, simmer in a saucepan or double boiler. Add a couple of tablespoons of water if you are concerned it will stick to the pot.

FILET OF BEEF

Place on a cookie sheet or in a roasting pan, and bake at 375°F, lightly covered with foil, for 10 to 12 minutes. Slice and serve. This is also delicious at room temperature.

BEEF WELLINGTON

Place beef, at room temperature, in a preheated 400°F oven, uncovered, for 8 to 10 minutes.

ROASTED LEG OF LAMB

Place in a preheated 350°F oven. Bake, covered, for 20 to 25 minutes. Uncover and bake for an additional 10 to 15 minutes.

ROASTED CHICKEN

Whole: Bake in a preheated 375°F oven, uncovered, for 10 to 12 minutes until you see the bird start to sizzle or bubble.

Cut up: Bake in a preheated 350°F oven, covered, for 10 minutes. Uncover for an additional 5 minutes to crisp.

CAPON

Bake in a preheated 350°F oven, uncovered, for 15 to 20 minutes until you see the bird start to sizzle or bubble.

CORNISH HENS

Bake in a preheated 350°F oven, uncovered, for 10 to 12 minutes until you see the bird start to sizzle or bubble.

SLICED FRESH TURKEY BREAST

Best served at room temperature or warmed on top of stove in a little turkey gravy or chicken stock.

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WHOLE BONELESS ROASTED TURKEY BREAST

Bake wrapped turkey breast in preheated 350°F oven for 15-20 minutes.

ROASTED FREE-RANGE TURKEY

All turkeys are delivered in an aluminum pan wrapped in foil.

10-12 pounds: Preheat oven to 350°F. Put 1/2 cup water in the bottom of the pan. Place foil-wrapped turkey in the oven for 30 minutes. Then uncover, raise heat to 375°F and roast an additional 15 to 20 minutes.

14-16 pounds: Preheat oven to 350°F. Put 1/2 cup water in the bottom of the pan. Place foil-wrapped turkey in the oven for 35 minutes. Then uncover, raise heat to 375°F and roast an additional 15 to 20 minutes.

22-24 pounds: Preheat oven to 350°F. Put one cup of water in the bottom of the pan. Place foil-wrapped turkey in the oven for 45 minutes. Then uncover, raise heat to 375°F and roast for an additional 20 to 30 minutes.

ROLLED ROASTED TURKEY BREAST

3-pound breast: Place wrapped turkey breast in a preheated 350°F oven for 20 to 25 minutes.

6-pound breast: Place wrapped turkey breast in a preheated 350°F oven for 30 to 35 minutes.

RAW READY-TO-ROAST TURKEY

The right temperature here is critical. This is a good reason to invest in an oven thermometer.

Your turkey has been stuffed with:

- Kosher salt
- Freshly ground black pepper
- Fresh thyme
- Lemon
- Onion

(Continued)

Your turkey has been brushed with:

- Butter
- Kosher salt
- Freshly ground black pepper

The package also contains one pint of chicken stock.

Directions:

1. Let the turkey sit on your kitchen counter to come to room temperature (about two hours).
2. Preheat oven to 350°F.
3. When ready to begin cooking, gently open the foil on your turkey. Open the pint of chicken stock and dump it into the pan around the raw bird. Close the foil back up tightly.

Roast 10-12 lb. turkey for 2-1/2 to 3 hours, uncovered.

Roast 14-16 lb. turkey for 3-1/2 to 4 hours. Keep covered for the first 2 hours, then uncover completely for the remainder of the roasting time.

Roast 22-24 lb. turkey for 5 hours. Keep covered for the first 3 hours, then uncover completely for the remainder of the roasting time.

Note: Each time you open the oven, use your oven thermometer to make sure that the temperature is still at 350°F.

4. You can tell that your turkey is done when the juices run clear (meaning not at all pink) when you insert a knife underneath the leg where it meets the thigh. Remove the turkey to a cutting board and cover loosely with aluminum foil. Let rest for at least 30 minutes.
5. Carve the turkey onto a platter and serve.

BERKSHIRE BONE-IN SMOKED HAM (20-25 lbs.)

Bake in a 325°F preheated oven, covered, for 30 minutes, then uncovered for 15 minutes.

WHOLE GLAZED SPIRAL CUT HAM (10-12 lbs)

Bake in a 325°F oven, covered, for 20 minutes, then uncovered for 10 minutes.

SLICED GLAZED BAKED HAM

Bake in a 350°F oven, wrapped in foil, for 15 minutes. Equally delicious served at room temperature.

FISH

POACHED SALMON

We prefer to serve our salmon at room temperature, but if you like it warm, preheat oven to 350°F and bake, uncovered, for 10 minutes.

ASIAN SALMON

We prefer to serve our salmon at room temperature, but if you like it warm, preheat oven to 325°F and bake, uncovered, for 10 to 12 minutes.

SALMON WITH ROASTED VEGETABLES

We prefer to serve our salmon at room temperature, but if you like it warm, preheat oven to 350°F and bake, covered, for 10 to 12 minutes

Continued

VEGETABLES & SIDES

WINTER VEGETABLE MEDLEY

Reheat in a saucepan or double boiler over low heat on top of stove. Add a small amount of liquid (water or butter). Stir frequently.

STEAMED VEGETABLES WITH DILL

Reheat in a saucepan or double boiler over low heat on top of stove. Add a small amount of liquid (water or butter). Stir frequently. OR preheat oven to 375°F. Spread the vegetables out on a baking sheet and roast for 5 to 8 minutes.

SAGE-ROASTED BEETS

GREEN BEANS WITH GARLIC

BROCCOLI WITH GARLIC

Spread the vegetables on a baking sheet and roast in a preheated 375°F oven for 5 to 8 minutes.

KASHA VARNISHKES

These can be reheated on top of the stove, either in a double boiler or over a low flame with a small amount of liquid (water, chicken stock or butter) added to the pot. Stir frequently. OR place in a buttered, ovenproof baking dish. Bake in preheated 350°F oven for 12-15 minutes.

ROASTED SWEET POTATOES

HERB-ROASTED POTATOES

Bake in an ovenproof baking dish, in a preheated 350°F oven, for 8-10 minutes, until they start to bubble and sizzle.

GRILLED ASPARAGUS

Preheat oven to 375°F. Spread the asparagus in a single or double layer on a cookie sheet and bake for 3 to 4 minutes.

MASHED POTATOES

SWEET POTATO PURÉE

CREAMED SPINACH

CELERY ROOT & LEEK PURÉE

A double boiler is the best way to reheat these items. If you don't have one, use a heavy-bottomed pot, put some milk (and butter, if you want) in the pot, add the vegetable, and stir often until they start to steam.

POTATO GRATIN

Preheat oven to 350°F. Place gratin in oven for 20 minutes. Uncover for last 10 minutes.

POTATO PANCAKES

Bake uncovered in a preheated 350°F oven for 10-12 minutes. Bake uncovered 5-7 minutes for minis.

NOODLE PUDDING

Place container on a cookie sheet. Bake in preheated 375°F oven for 10-12 minutes.

ELI'S TRADITIONAL BREAD STUFFING

MUSHROOM & CARAMELIZED ONION STUFFING

CORNBREAD STUFFING WITH DRIED FRUIT

SAUSAGE STUFFING

Place in a buttered casserole or leave in our aluminum tray and cover with foil. Bake in preheated 350°F oven for 12-15 minutes. Uncover and bake an additional 12-15 minutes. For a drier stuffing, bake 15-20 minutes. For a moister stuffing, reheat covered until the last 5 minutes.

ONE DISH MEALS

PAELLA

JAMBALAYA

Place in a preheated 325°F oven, covered, for 30 to 40 minutes. Uncover for the last 10 minutes.

MEAT LASAGNA

WILD MUSHROOM LASAGNA

BROCCOLI RABE LASAGNA

Bake in a preheated 350°F oven, covered, for 15 minutes, then uncover and bake for an additional 10 to 15 minutes. Should be bubbling like crazy.

CHICKEN POT PIE

Bake in a preheated 350°F oven, covered, for 15 minutes, then uncover and bake for an additional 10 to 15 minutes.

Continued

DESSERTS, SWEETS & BAKED GOODS

ALL FRUIT PIES (APPLE, BLUEBERRY, STRAWBERRY RHUBARB, PEACH)

PUMPKIN PIE

PECAN PIE

Bake in a preheated 350°F oven for 12 to 15 minutes. Foil can be placed loosely over pie to prevent further browning.

MILE-HIGH LEMON MERINGUE CAKE

CHOCOLATE LAYER CAKE

APPLE TART

TARTE TATIN

CHOCOLATE LOG WITH GANACHE

LEMON MERINGUE TART

POUND CAKE

MIXED BERRY TART

COCONUT CAKE

CHOCOLATE BLACKOUT CAKE

CHOCOLATE LOVERS PLATTER

ALL SWEETS CRATES

Store in a cool place until ready to serve.

CHOCOLATE TORTE

RUFFLED CHOCOLATE MOUSSE CAKE

CHOCOLATE LOG WITH GANACHE

BÛCHE DE NOËL

Store in refrigerator until served.

POUND CAKE

FRUIT CAKE

STOLLEN

PANETTONE

BABKA

Serve at room temperature.

BREAD PUDDING: JELLY DOUGHNUT

Preheat oven to 350°F. Place room-temperature pudding in oven for 12-15 minutes. Foil can be placed loosely over pudding to stop further browning.

ELI'S PULL-APART BRIOCHE ROLLS

Remove lid and place in warm oven for 3-5 minutes.